

BAR MENU

Sample Menu

SMALL PLATES

CHICKEN WINGS 12.50

chilli and tamerind sambal

TUNA TARTARE 13.50

avocado, tomato and cayenne pepper

GAMBAS PIL PIL PRAWNS 17

garlic, chilli and paprika

BOWLS

NASI GORENG 19.50

an Indonesian inspired dish of egg fried rice, chicken, prawns, cucumber, coriander and kecap manis

CHICKEN & PRAWN PAD THAI 19.50

with soft noodles, peanuts and beansprouts and flavours of sweet, salt, hot and sour

LAMB KARAH 20

rich, dark spicy lamb curry with spinach. Served with basmati rice

SALADS

MAPLE ROASTED BUTTERNUT SQUASH 12

rocket, dukkah and feta

GOAT'S CHEESE 16

baked walnut crusted goat's cheese with a beetroot and thyme salad

CLASSIC CAESAR 16

add: chicken 5 | halloumi 5

TACOS & TEMPURA

add fries 6

BEEF BARBACOA 15.50

with chipotle, garlic and oregano

HALLOUMI 13.50

with pico de gallo and chipotle crema

PRAWN TEMPURA 17.50

with Nam Jim dipping sauce

BURGERS all served with fries

CHICKEN BURGER 19

panko breadcrumbs with Asian slaw and siracha mayonnaise

THE FRENCH BURGER 20

topped with melted Camembert and caramelised onion

SINGAPORE CHILLI CRAB 22

soft shell crab in tempura

CLASSIC MAINS

FISH & CHIPS 23

tartare sauce and mushy peas

PAN FRIED HAKE 26

spring onion mash, tomato, coriander and a soy butter sauce

BAVETTE 28

salad, chimichurri and chips

SIDES all 6

FRIES

HOUSE SALAD

FRIES & SEAWEED SAL

BREAD & OLIVES

STIR-FRIED GREENS soy, kecap & sweet chilli

DRINKS MENU

BEERS & CIDERS

CORNISH CIDER	3.15 6.25
CHALKY'S BITE 6.8%abv (330ml)	6.25
ARCTIC SKY IPA 4.3%abv	3.25 6.50
PEAR CIDER 5%abv (500ml)	6.50
ASAHI 5.2%abv	3.40 6.75
KOREV 4.8%abv	3.40 6.75

JUICES

FROBISHER 4.25
Apple | Mango | Pineapple | Cranberry

LOW & NO

LUCKY SAINT 0.5% abv (330ml) 5.75

CRODINO 7.25
Italian non-alcoholic aperitif
with orange flavour, herbs and spices

NOUGHTY SPARKLING CHARDONNAY 10.50 | 39

NO-GIN HIGBALL 10.50
Everleaf Marine aperitif, pineapple,
lime and bitter lemon

EVERLEAF PICANTE 11.50
Everleaf Mountain aperitif, agave, lime and chilli

SODAS

GINGER BEER 4

SPARKLING ELDERFLOWER 4.75

SPARKLING APPLE 4.75

SICILIAN ORGANIC LEMONADE & YUZU 4.75

COCKTAILS

CAIPIRINHA	10.50
MEZCAL NEGRONI	11.25
BRITISH BRAMBLE	12
AMERICANO	13
GIN HIGBALL	14
PICANTE	17.75

EAST 8 12
Vodka, Aperol, passion fruit and pineapple

& TONICS

AKASHI TAI YUZU SAKE & Soda 11.50

QUINTA DE LA ROSA WHITE PORT 12

LILLET BLANC 12.25

GIN

RICK'S TARQUIN'S 10.75

CONKER 10.75

MONKEY 47 12

TANQUERAY 10 12

Fever-Tree 4
Indian tonic | Slimline tonic
Mediterranean tonic | Aromatic tonic/Soda
Ginger Ale | Bitter lemon

WINES

SPARKLING 125ml | Bottle

ENGLISH OAK, ENGELMANN BRUT 15 | 64

RICK STEIN'S BLANC DE BLANCS CHAMPAGNE 17.50 | 75

VEUVE CLICQUOT BRUT ROSÉ 21.50 | 105

WHITE 175ml | Caraffe 500ml | Bottle

FIANO, CODICI MASSERIE 10.50 | 27.90 | 39

GROS MANSENG SAUVIGNON BLANC 11.10 | 29.30 | 41
DOMAINE HORGELUS

SIGNUS VINHO VERDE 11.40 | 30 | 42

MUSCADET 'LA PÉCHERIE' DOMAINE 12.70 | 33.60 | 47
JÉRÉMIE HUCHET

GODELLO, TERRAS DO CIGARRON 12.70 | 33.60 | 47

RICK STEIN'S WHITE BURGUNDY 15.70 | 41.40 | 58

RIESLING, TRIMBACH 15.90 | 42.10 | 59

SANCERRE BLANC, LA MERCY-DIEU 17.80 | 47.10 | 66

RED 175ml | Caraffe 500ml | Bottle

RICK STEIN'S SPANISH RED, GARNACHA 11.40 | 30 | 42
CAMPO DE BORJA

MALBEC, KAIKEN CLASICO 12.20 | 32.10 | 45

SOLI PINOT NOIR 12.40 | 32.90 | 46

MARGAUX AC, MAISON SICHEL 19.70 | 52.10 | 73

ROSÉ 175ml | Caraffe 500ml | Bottle

ANCORA ROSATO PIEDMONT 8.10 | 21.40 | 30

RICK STEIN'S ROSÉ CHÂTEAU BAUDUC 11.10 | 29.30 | 41

WHISPERING ANGEL CÔTES DE PROVENCE 18.40 | 48.60 | 68

DESSERT MENU

DESSERTS

AFFOGATO 9.50

vanilla ice cream, espresso and Frangelico 624 kcal

BERRY COMPOTE PAVLOVA 10

whipped cream 377 kcal

CHOCOLATE PAVÉ 10

peanut butter crumb, crystallized peanuts
and salted caramel ice cream 1003 kcal

STICKY TOFFEE PUDDING 11

vanilla ice cream 984 kcal

PARIS-BREST 12.50

choux pastry and praline flavoured cream

HOT CHOCOLATE FONDANT 13

pistachio ice cream 579 kcal

CHEESE 20

A selection of cheddar, Brie, Roquefort, Epoisses
and Ash Lynn, served with Peter's Yard crispbread,
oat biscuits and beetroot chutney

ICE CREAMS

& SORBETS 3.50 per scoop

ICE CREAMS

vanilla | chocolate | strawberry 229 kcal

SORBETS

raspberry | lemon | mango 229 kcal

LIQUEUR COFFEES

FRIAR'S COFFEE 8

IRISH COFFEE 8.50

BAILEYS 8.50

FRENCH COFFEE 8.50

AMARETTO COFFEE 8.50

CALYPSO COFFEE 10.50

AFTER DINNER

COCKTAILS

BRANDY ALEXANDER 11.50

VS Cognac, crème de cacao, double cream,
garnished with a grating of nutmeg

CHOCOLATE MARTINI 12.50

Belvedere vodka, crème de cacao
chocolate syrup & topped with double cream

ESPRESSO MARTINI 15

freshly brewed espresso, vodka and coffee liqueur
shaken over ice. A true post dinner drink